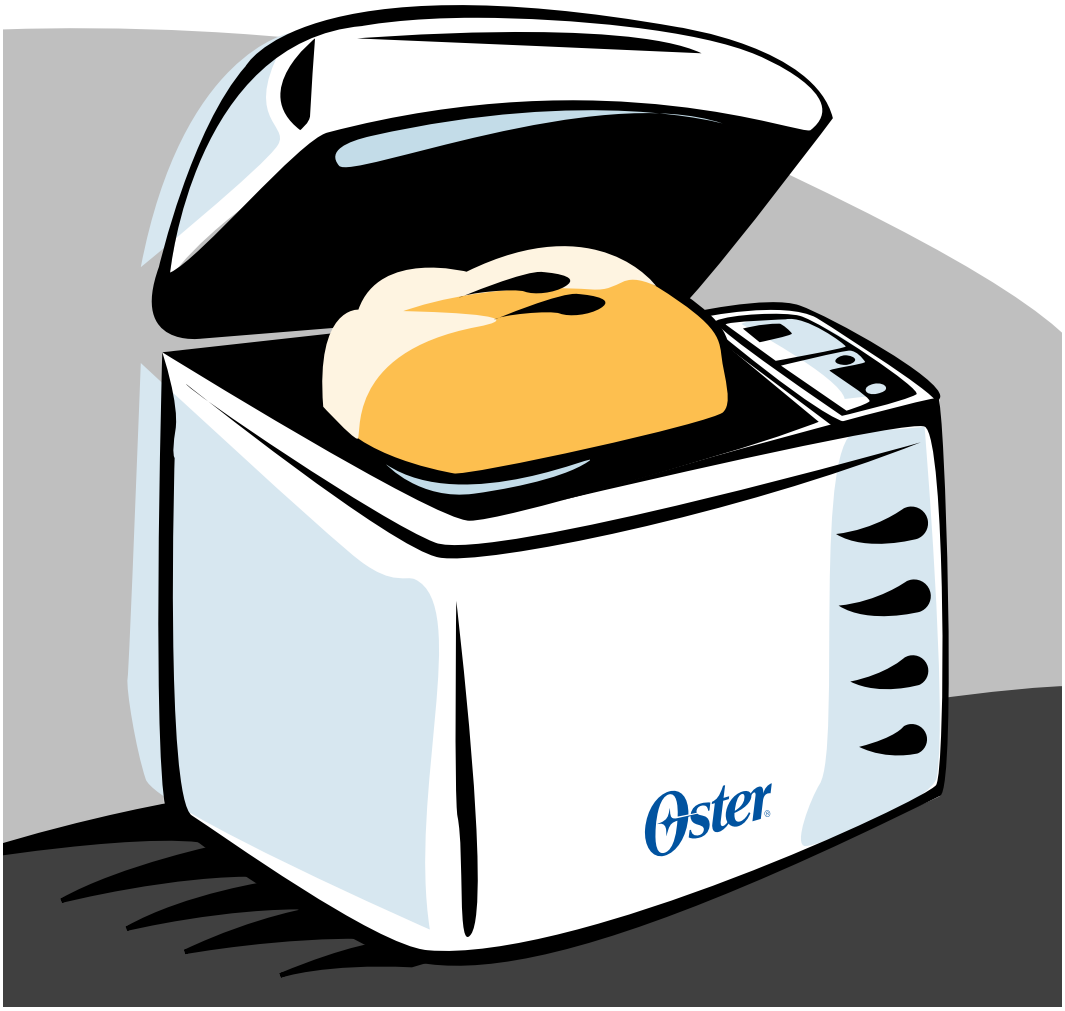
User Manual & Bread Recipes

Oster®

2 lb. EXPRESSBAKE™
Breadmaker



Important Safeguards

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions, product labels and warnings before using the breadmaker.
2. Do not touch hot surfaces. Always use oven mitts when handling hot materials, and allow metal parts to cool before cleaning. Allow the breadmaker to cool thoroughly before putting in or taking off parts.
3. When unit is not in use and before cleaning, unplug the breadmaker from wall outlet.
4. To protect against risk of electrical shock, do not immerse the appliance or plugs in water or other liquids.
5. Close supervision is always necessary when this or any appliance is used by or near children, or incapacitated persons.
6. Do not allow anything to rest on the power cord. Do not plug in cord where people may walk or trip on it.
7. Do not operate this or any appliance with a frayed or damaged cord, or plug, or after the appliance malfunctions or is dropped or has been damaged in any manner. Take appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
8. Do not let the cord dangle over the edge of a table or counter or touch hot surfaces. Do not place on an unsteady or cloth-covered surface.
9. Avoid contact with moving parts.
10. Do not use attachments not recommended by the manufacturer; they may cause fire, electric shock or injury.
11. Do not use outdoors or for commercial purposes.
12. Do not place the appliance near a hot gas or electric burner, or in a heated oven.
13. Do not use appliances for other than intended purpose.
14. To unplug, press and hold the “STOP” button for 2–3 seconds (until “Beep” is heard), grip plug and pull from wall outlet. Never pull on the cord.
15. Use of extension cords: A short power supply cord has been provided to reduce the risk of injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from hardware stores and may be used with care. The cord should be arranged so that it will not drape over the counter or tabletop where it can be pulled by children or tripped over accidentally. If the appliance is of the grounded type, the extension cord should be grounding-type 3-wire cord.
16. Electrical Power: If electric circuit is overloaded with other appliances, your breadmaker may not operate properly. The breadmaker should be operated on a separate electrical circuit from other operating appliances.

This unit is intended for household use only.

Read and save these instructions

Contents

Chapter 1: Getting Started 2

Chapter 2: Let's Bake Bread 4

Chapter 3: Overview of Breadmaker Features . . . 12

Chapter 4: EXPRESSBAKE™: Baking Bread in Under 1 Hour 16

Chapter 5: Using the Delay Timer 23

Tips and Hints 25

Measurement Equivalency Chart 29

Taking Care of Your Bread Machine 30

Troubleshooting 32

Recipes 37

- Basic 37
- French 43
- Sweet 45
- EXPRESSBAKE™ (58 Minutes) 49
- EXPRESSBAKE™ (80 Minutes) 52
- Whole Wheat 55
- Dough 60
- Bake (Jams and Marmalades) 67
- Glazes 69

Index 71

Recipe Index 73

Warranty . . . . . inside back cover



Getting Started

1 Place the breadmaker on a counter where the plug will reach an outlet. DO NOT yet plug the machine into the wall outlet. You will be shown later when to do this.

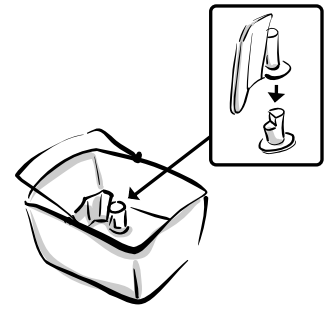
Make sure you can open the breadmaker top without hitting the top of kitchen cabinets.



2 Open the lid and remove the baking pan. To do this, simply grasp the handle of the pan and pull straight up. Use a gentle, non-abrasive soap and wash, rinse, and dry the pan thoroughly.



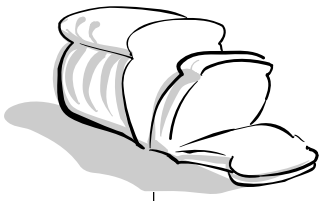
3 Attach the kneading blade to the baking pan, as shown. You will find the kneading blade in a small plastic wrap attached to the power cord.





4 Set the pan aside. Do not yet place the pan into the breadmaker.

You're ready to start!



Let's Bake Bread

The simplest way to learn how to bake bread is to follow a basic recipe. The following recipe is easy and the bread is delicious.

Before you begin

- Make sure you have the following measuring equipment:
  - Liquid measuring cup
  - Dry measuring cups
  - Measuring spoons



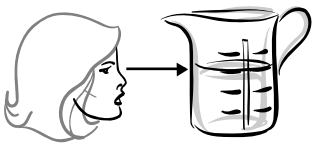
- You will need the following ingredients:
  - Water
  - Butter/Margarine
  - Salt
  - Bread flour (be sure to buy bread flour, preferably for breadmakers)
  - Dry milk
  - Sugar
  - Active, fast rising yeast



Measuring

THE most important secret of making bread.

Exact measurements. That's the key to successfully baking bread. Exact measurements.



With wet ingredients, use ONLY measuring cups with the cups/ounces marked clearly on the side. After filling the measuring cup, place it on a flat surface and view it at eye level to make sure the amount of liquid is exact. Then, double check.



With dry ingredients, always "level off" the measurement with the back of a knife or a spatula to make sure the measurement is exact. Another helpful tip is to never use the cup to scoop the ingredients (for example, flour). By scooping, you could add up to one tablespoon of extra ingredients. Fill the measuring cup with a spoon before leveling off.

The SECOND most important secret of making bread.

Put the ingredients into the breadmaker in the EXACT order given in the recipe. This means:

—FIRST, liquid ingredients

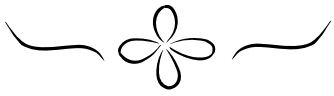
—SECOND, dry ingredients

—LAST, yeast

Also, make sure ALL ingredients are at room temperature, (between 77°–85° F) unless otherwise noted in the recipe .

Temperatures too cool or too high can affect the way the bread rises and bakes.
Last, it's a good idea to start with all new, fresh ingredients (especially fresh flour and yeast).

Now, let's try a simple (but really good) recipe.



Traditional White Bread
2 lb. loaf

1 + 1/3 cups water

4 teaspoons softened butter or margarine

4 cups bread flour

2 tablespoons sugar

4 teaspoons dry milk

2 teaspoons salt

2 teaspoons active dry yeast

1 Carefully measure 1 and 1/3 cups water. Remember, use water that is room temperature. DO NOT use very hot or very cold water. It's a good idea to view the measuring cup at eye level to make sure you have measured exactly 1 and 1/3 cups.



2 Pour the water into the bread pan.



3 Carefully measure 4 teaspoons of butter or margarine that is at room temperature. Add this to the bread pan.

This takes care of all of the liquid ingredients for the recipe. Next come the dry ingredients.

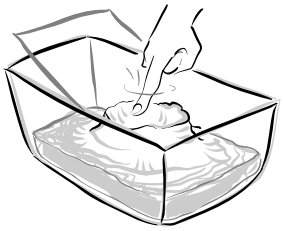
4 Measure 4 cups of bread flour. Make sure not to “overpack” the flour into the cup. To avoid over packing, a good trick is to fill the measuring cup to overflowing, then tap the side of the cup with a knife or spatula to remove air pockets. Level off the measuring cup with the knife or spatula. Pour the flour into the bread pan.

5 Measure 2 tablespoons of sugar. Again, make sure to level off the tablespoons for an exact measurement. Add the sugar into the bread pan.

6 Measure 4 teaspoons of dry milk. Level off the teaspoons of dry milk like all of the rest of the dry ingredients. Add the dry milk to the bread pan.

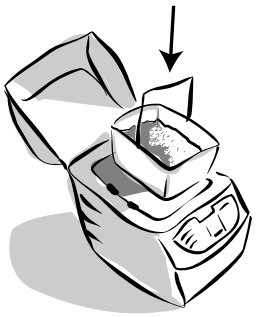
7 Measure 2 teaspoons of salt. It is especially important to measure the salt precisely because too much salt, even a little, can affect the rising of the dough. Add the salt to the bread pan.

8 Before adding the yeast, use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients.



Measure (again, leveling off) 2 teaspoons of yeast and carefully pour it into the well you made in the flour.

9 Carefully snap the baking pan into the breadmaker.



10 Close the lid of the bread machine and plug the power cord into the wall outlet.

The following things will happen. The machine will “beep,” and the lights of the display will turn on. The time setting will say “3:00” hours.

11 Repeatedly press the “Crust Color” button to select the kind of crust you want. For this recipe we recommend “Medium.”

Depending on the crust color you select, the arrow will be pointing to either light, medium or dark. As you press crust color, the display will temporarily read:

3:0 0

Light: 1L
Medium: 1P
Dark: 1H



Press the “Crust Color” button until “IP” (medium) temporarily appears in the display window.

12 Press the “Start/Stop” button and your machine will start making bread. You will hear the breadmaker begin to mix the ingredients.

✻ Important: Do NOT press the “Start/Stop” button while the breadmaker is making bread. If you do, the machine will turn off and you will need to start over again, from scratch.

✻ Important: You should not raise the lid for this recipe. (For other recipes you try later, you will need to raise the lid to add nuts, fruits, or other ingredients.)

⚠ Caution: The breadmaker is very hot. Do not handle the machine while its operating. Do NOT lift the lid while the breadmaker is baking bread.

Bread Machine Stages

It’s fun to watch your bread being made through the viewing window. For the basic cycle, you can expect the following things to happen as the timer counts down to zero.

To begin:	The dough is kneaded for the first time. (10 minutes)
At 2:50:	The dough begins to rise. (20 minutes)
At 2:30:	The dough is kneaded for the second time. (15 minutes)
At 2:15:	The dough continues to rise. (20 minutes)
At 1:55:	The dough is “punched down.” (30 seconds)
At 1:55:	The dough rises for the final time. (55 minutes)
At 1:00:	The bread begins to bake. (60 minutes)
At 0:00:	The bread is finished.

After the bread is baked

⚠ Caution: Do not put your face near the lid when you open the breadmaker. Hot steam may escape that could burn you.

✳ Important: The breadmaker has an automatic “keep warm” setting that will keep your bread warm for up to one hour. We recommend however to remove the bread from the breadmaker right away to preserve its freshness.

1 Use pot holders or oven mitts to carefully lift the pan by its handle from the breadmaker.

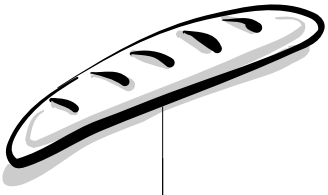


2 Turn the pan upside down onto a cooling rack and gently shake it until the bread comes out. If it sticks, take a rubber spatula (metal can damage the pan’s surface) and carefully go around the sides of the loaf until the bread comes out.

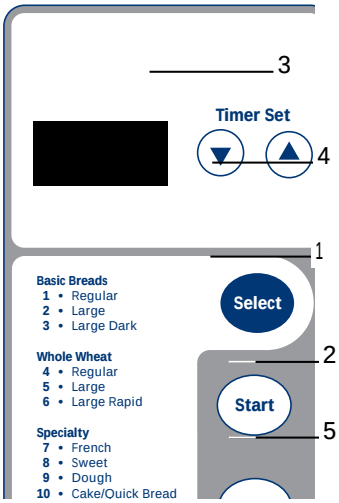
3 If the kneading blade comes out with the bread, use a plastic utensil to remove it from the loaf. Remember, it will be hot!

Allow the bread to cool for 15 minutes before slicing and enjoying it.

✳ Important: If you wish to make another loaf of bread right away, please allow the breadmaker to cool down for 10 to 15 minutes with the cover open and the pan removed.



Overview of Breadmaker Features



1 Select button

Press this button to select the kind of bread you want to make.

Each time you press the button you will hear a beep, and the number of the bread setting will appear on the display. For example: Basic is 1, Whole Wheat is 2, French is 3, etc.

(For more information about each setting, please see “Breadmaker Settings” on page 14.)

2 Crust Color button

The Crust Color button allows you to choose how light or dark to make the crust of the bread. Each time you press the Crust Color button the display will change as follows:

L-Light= L

P-Medium= P

H-Dark= H

In addition, the display will show the cycle number before the crust color setting. For example: the Basic with a Medium crust reads, “1P.” Or the Whole Wheat bread setting with a dark crust reads “2H.”



3 Display

The Display shows the following settings:

- The number of the bread setting cycle
- The crust color setting
- The time remaining while your bread is kneading and baking

Once you press the “Start/Stop” button the display will show the remaining time until your bread is baked. When the display reads “0:00” the bread is baked.

4 Timer Set buttons

Press these buttons to delay the time for your breadmaker to start. For example, you can time your bread to be ready for dinner, or to bake while you are sleeping. (To learn how to use this feature, please see “Chapter 5: Using the Delay Timer” on page 23.)

5 Start/Stop button

Press this button to start and stop your breadmaker.

Important: Do not press “Stop” when making bread because this will cancel the entire cycle and you will need to start from scratch.

Breadmaker Settings

Your breadmaker can bake almost any kind of bread. We provide recipes that clearly show you which setting you should use.

1. Basic (Time: 3 hours)
2. Whole Wheat (Time: 3 hours, 40 minutes)
3. French (Time: 3 hours, 50 minutes)
4. Sweet (Time: 2 hours, 50 minutes)
5. EXPRESSBAKE™ (Time: 58 minutes)
6. EXPRESSBAKE™ (Time: 1 hour, 20 minutes)
7. Dough (Time: 1 hour, 30 minutes)
8. Bake (Time: 1 hour)

1 Basic

This setting is probably used more than any other because it gives you the best results with just about any recipe.

2 Whole Wheat

The whole wheat setting offers a longer rise time for breads that contain more than 50% whole wheat flour.

3 French

Use this setting for making French breads. French bread takes longer to knead, rise, and bake, providing a heartier crust.

4 Sweet

The sweet setting is for baking breads with high amounts of sugar, fats, and proteins, all of which tend to increase browning.

5 EXPRESSBAKE™ (58 minutes)

Use this setting to for baking bread in under one hour. (please see page 16).

6 EXPRESSBAKE™ (80 minutes)

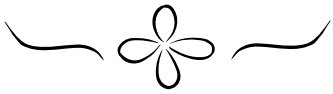
Use this setting to quickly bake larger loaves of bread (please see page 16).

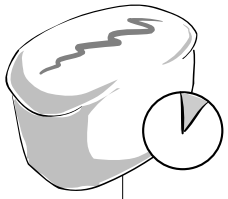
7 Dough

This setting lets you prepare dough for rolls, specialty breads, pizza, etc. which you shape by hand, allow to rise, then bake in a conventional oven.

8 Bake

This setting is for making dough or jams.



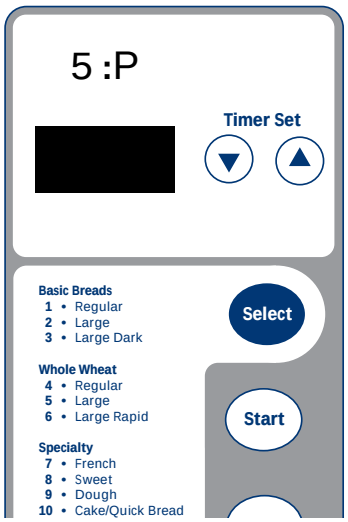


EXPRESSBAKE™: Making Bread in Under 1 Hour

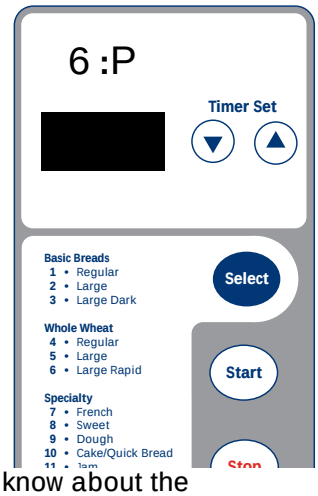
Your Oster® breadmaker can bake great bread in under one hour. This is called the “EXPRESSBAKE™” setting. Loaves baked on the EXPRESSBAKE™ setting are a little different than loaves not baked on EXPRESSBAKE™ settings. Try all the different settings to see which one you prefer.

There are two EXPRESSBAKE™ settings:

- One setting can bake bread in 58 minutes. The bread is a little more dense in texture with this setting.



- The other setting is for baking loaves in 1 hour 20 minutes. The loaves baked with this setting are a little taller and more airy than the 58 minute breads.



There are a few things you should know about the EXPRESSBAKE™ settings that are different than the other settings.

— Loaves baked on EXPRESSBAKE™ settings tend to have a darker, thicker crust than other kinds of bread. Sometimes there will be a crack in the top of the crust. This is because baking is done at higher temperatures. They also tend to be shorter, denser loaves.

— You CANNOT use the Delay Timer for the EXPRESSBAKE™ settings. This would cool the liquid ingredients and affect the way that the bread rises.

— You CANNOT use the “Crust Color” buttons when baking breads on the EXPRESSBAKE™ settings.

— DO NOT open the cover while making breads on the EXPRESSBAKE™ settings.

— If the loaf is hard to remove from the pan, let it sit for about 5 minutes to cool. Shake the bread out of the pan and wait for 15 minutes before slicing.

— If you wish to bake another loaf of bread, you must let the breadmaker cool for 20 minutes with the cover open.

— YOU CAN use standard bread mixes for EXPRESSBAKE™ setting breads, but the results may not be as good as the results when using your Oster® Breadmaker recipes within this book.

EXPRESSBAKE™ Setting Tips and Hints

Yeast

Always use a fast rising yeast like Red Star® Quick•Rise™ yeast. DO NOT use active dry yeast for EXPRESSBAKE™ settings because the loaves will be much shorter when baked.

Liquids

Always use hot water in the range of 115°–125° F. You must use a cooking thermometer to gauge the temperature; hotter water can kill the yeast while cooler water may not activate it.

Salt

As a rule, you should use LESS salt for EXPRESSBAKE™ setting breads. Less salt provides you with a higher loaf. Make sure to follow your Oster® Breadmaker recipe suggestions for best results.

Other Ingredients

Make sure all other ingredients (like flour, sugar, dry milk, butter, etc.) are at room temperature.

Always use bread flour for the EXPRESSBAKE™ settings.

Things You May Need to Buy

— You should only use “Bread Machine” flour for the EXPRESSBAKE™ setting recipes.



— You may need a cooking thermometer to measure the temperature of the water you use in these recipes. You should only use hot water (between 115° and 125° F) for EXPRESSBAKE™ setting recipes.



Although baking EXPRESSBAKE™ setting breads is a little different, the results and convenience are well worth it.

The following recipe is a great one to try for your first EXPRESSBAKE™ setting loaf.

1 1/2 lb. Traditional White Bread

1 cup and 2 tablespoons (9 ounces total) of hot water (115°–125° F)

2 tablespoons oil (room temperature)

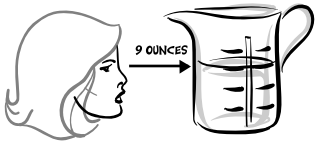
2 tablespoons sugar

1 teaspoon salt

3 cups "Bread Machine" flour

4 1/2 teaspoons "Red Star® Quick•Rise™" yeast

1 Carefully measure 1 cup and 2 tablespoons (9 ounces total) of hot water. Remember, it's a good idea to place the measuring cup at eye level to make sure you have measured exactly 1 cup and 2 tablespoons (9 ounces total).



2 Use a cooking thermometer to make sure the temperature of the water is between 115°–125° F. When the water is at the proper temperature, pour into the baking pan.

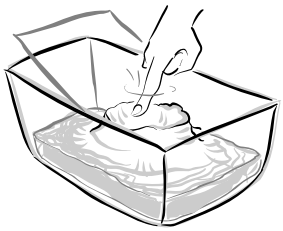


3 Carefully measure and add 2 tablespoons oil that is at room temperature.

4 Carefully measure and add the salt, sugar, and dry milk to the baking pan.

5 Measure and add exactly 3 cups of bread flour to the baking pan. Remember to level off the bread flour for an exact measurement.

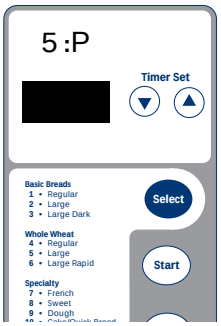
6 Before adding the yeast, use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients.



Measure (again leveling off) 4 1/2 teaspoons of "Red Star® Quick•Rise™" yeast and carefully pour into the well you made in the flour.

7 Carefully snap the baking pan into the breadmaker.

8 Repeatedly press the Select button until the display reads 5:P.



9 Press the “Start/Stop” button and your machine will start making bread.

⚠ Caution: Do NOT raise the lid when using the EXPRESSBAKE™ setting. Doing so can affect the rising of the dough. The breadmaker is very hot, right from the beginning of the cycle. Do not handle the machine while its operating.

✳ Important: Do NOT press the “Start/Stop” button while the breadmaker is making bread. If you do, the machine will turn off and you will need to start over again, from scratch.

After the EXPRESSBAKE™ setting bread is baked

⚠ Caution: Do not put your face near the lid when you open the breadmaker. Hot steam may escape that could burn you.

✳ Important: The breadmaker has an automatic “keep warm” setting that will keep your bread warm for up to one hour. We recommend, however, to remove the bread from the machine right away to preserve its freshness.

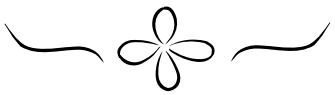
1. Use pot holders or oven mitts to carefully lift the pan by its handle from the breadmaker.

2. Turn the pan upside down onto a cooling rack and gently shake it until the bread comes out. If it sticks, take a rubber spatula, (metal can damage the pan's surface), and carefully go around the sides of the loaf until the bread comes out.

3. If the kneading blade comes out with the bread, use a plastic utensil to remove it from the loaf. Remember, it will be hot!

Allow the bread to cool on the rack for 15 minutes before slicing and enjoying it.

If you wish to make another loaf of bread right away, please allow the breadmaker to cool down for 10 to 15 minutes with the cover open and the pan removed.





Using the Delay Timer

You can delay the time your breadmaker starts to have fresh bread ready when you get up in the morning or when you come from work.

We recommend that before you use the Delay Timer, you try out a few recipes. Use recipes that have produced good results for you in the past.

Important: You cannot use the Delay Timer for EXPRESSBAKE™ settings. Before using the Delay Timer:

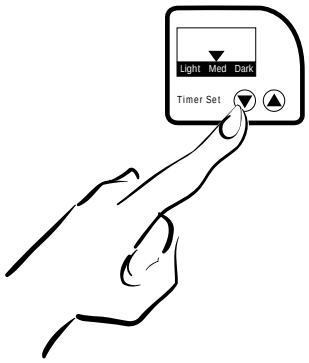
1. Add all of the ingredients of the recipe.
2. Select the correct setting for the kind of bread you are making (French, Sweet, etc.).
3. Select the crust color.

Caution: Do not use recipes with ingredients that can spoil like eggs or milk.

To use the Delay Timer:

1 Figure out how many hours and minutes there are between now and when you want final, baked bread. For example, if it is 8:00 AM and you want bread ready for dinner at 6:00 PM, that is 10 hours.

2 Use the “Timer Up” button to advance the time in 10 minutes increments. In our example, you will do this until the timer reads “10:00.” If necessary, use the “Timer Down” button to decrease the time. (To advance the time quickly, simply press and hold down the “Timer Up/Down” buttons.)



* Important: If you make a mistake or wish to start over, press and hold down the “Start/Stop” button until you hear a beep. The display will show the original setting and cycle time. The Delay Timer is canceled and you can start again.

3 When the Delay Timer is set where you want it, make sure to press the “Start/Stop” button. The colon “:” will flash and your bread will be ready when you planned.

* Important: When using the Delay Timer during times of hot weather, you may wish to reduce the liquid in your recipe by 1 or 2 tablespoons. This is to prevent the dough from rising too much. You may also reduce the salt by 1/8 or 1/4 teaspoons and try cutting the amount of sugar you use by 1/4 teaspoon at a time.



Tips and Hints

Experienced cooks consider breadmaking to be as much of an art as a science. Keep in mind that some recipes may require a little experimentation before they are exactly the way you want them. Just don't give up.

Still, there are special hints to ensuring quality bread almost every time.

Use Exact Measurements



We've already mentioned how important it is to use exact measurements when baking bread, but it should be said again. Level off all dry ingredients and make sure that all liquid ingredients are measured in a glass cup with the markings clearly labeled on the side.

Use Fresh Ingredients

You should always use fresh ingredients. The reasons are:

- Flour. If you have stored your flour for a long time, it may have become wet from absorbing moisture, or dry,

depending on the area of the country in which you live. We recommend using fresh bread flour.

- Yeast. Fresh yeast is probably the most important ingredient in baking bread. If the yeast is not fresh, your bread may not rise. It is better to buy new yeast than to take a chance on yeast that has been stored for a long time.

  You can test the freshness of your yeast. Simply fill a cup with warm water, then add and stir in 2 teaspoons of sugar.

  Sprinkle a few teaspoons of yeast on the surface of the water and wait. After 15 minutes, the yeast should foam and there should be distinct odor. If neither reaction happens, the yeast is old and should be thrown away.

Add Ingredients in Order

Read all recipes from top to bottom, and remember:

—FIRST, liquid ingredients

—SECOND, dry ingredients

—LAST, yeast

Check the Doughball

This is a secret well known by people who make bread the old fashioned way. While hand kneading the mixture, they adjust the consistency of the dough by adding a little flour or a little water until the doughball is just right.

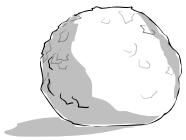
Although the breadmaker kneads the dough for you, this secret is still true. Here's what you should do.

If the doughball is too wet



During the second kneading cycle, check the consistency of the doughball. If the doughball appears sticky or wet, like pancake batter, sprinkle in flour, a tablespoon at a time, until the doughball appears smooth, round, and dry and circles nicely in the pan.

If the doughball is too dry



If the doughball appears flaky, or you hear your breadmaker begin to make “knocking” sounds, the dough ball is too dry. To correct this problem, simply sprinkle in water, a teaspoon at a time, until the doughball appears smooth, round and dry, and circles nicely in the pan. Be careful not to add too much water.

For Baking at High Altitudes



If you live above 3000 feet, you probably already know how to adjust other recipes like cakes and muffins. Higher altitudes tend to:

- make dough rise faster
- make flour drier

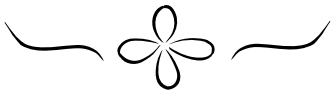
To compensate for high altitude baking, We recommend the following:

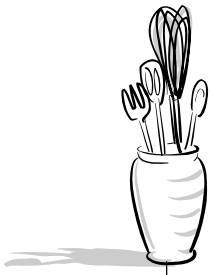
If the dough is too dry

- increase the amount of water to the recipe, sometimes as much as 2–4 tablespoons per cup.

If the bread rises too high

- reduce the amount of yeast. For each teaspoon of yeast, try reducing the yeast by 1/8 to 1/4 teaspoon.
- reduce the amount of sugar. For each tablespoon of sugar, reduce the amount by 1 to 2 teaspoons.





Measurement Equivalency Chart

The following chart will help you convert measurements used in the recipes.

For example: 1/2 tablespoon = 1 + 1/2 teaspoons

Fluid Ounce(s)		Cup(s)		Tablespoon(s)		Teaspoon(s)
8	=	1	=	16	=	48
7	=	7/8	=	14	=	42
6	=	3/4	=	12	=	36
5	=	5/8	=	10	=	30
4	=	1/2	=	8	=	24
3	=	3/8	=	6	=	18
2	=	1/4	=	4	=	12
1	=	1/8	=	2	=	6
				1	=	3
				1/2	=	1 and 1/2



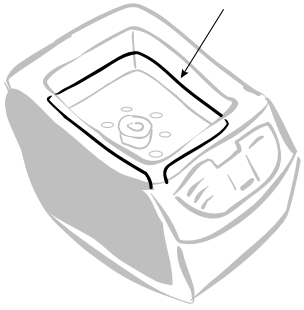
Taking Care of Your Bread Machine

⚠ Caution: Do not put the breadmaker in water or in a dishwasher. Do not use benzene, scrubbing brushes, or chemical cleaners as these will damage the machine.

Use only a mild, non-abrasive cleaner to clean the breadmaker.

General cleaning

1. Remove all bread crumbs by wiping them away with a slightly damp cloth.
2. DO NOT bend the heating element which is located on the inside of the breadmaker.



Cleaning the baking pan and kneading blade

1. Wipe the baking pan and kneading blade with a damp cloth and dry completely.
2. DO NOT wash the pan or parts in the dishwasher. This will damage the finish of the pan and the other parts.

Caring for your breadmaker

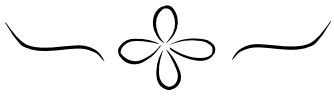
1. Keep your breadmaker clean at all times.

   ⚠ Caution: Do not use metal utensils with the breadmaker. This will damage the non-stick pan and other parts.

2. Don't worry if the color of the bread pan changes over time. The color change is a result of steam and other moisture and does not affect the machine's performance.
3. If you have trouble removing the kneading blade, place warm water in the bread pan for 10–15 minutes and this will loosen the blade.

Storing your breadmaker

1. Make sure the machine is clean and dry before storing.
2. Store the breadmaker with the lid closed.
3. Do not place heavy objects on the lid.
4. Remove the kneading blade and place inside the bread pan.





Troubleshooting

If you experience difficulties when operating the breadmaker, review the troubleshooting information in this section to find a solution. If you are unable to find a solution, please call our Consumer Relations Department at 1(800)526-2832.

If you have a power outage

If the power goes out while you are using your breadmaker, the display will go blank.

- If the breadmaker is kneading the bread, you can restart the machine and continue.
- If the machine is baking bread, either finish baking the bread in an oven or start from scratch with a new loaf.

When the power comes back on, you should do the following:

1. Hold down the “Start/Stop” button for at least 3 seconds. If the display does not return to the time setting before the outage, unplug the breadmaker and then plug it back in.
2. If the machine still does not start, hold down the “Start/Stop” button a second time for 3 seconds. Continue to unplug and replug the machine and hold down the “Start/Stop” button until the display returns to the cycle time before the power outage.

Understanding Display Information

Your Oster® Breadmaker is designed to give you information on temperature problems that may occur. The following chart shows you how to correct problems that may occur from time to time.

Display Problem	What to Do
The display does not light up.	Plug in the breadmaker.
0:00 (":" flashes)	There is no problem. This just means the baking cycle is over and the breadmaker is keeping your bread warm. Press the "Start/Stop" button to turn off the "keep warm" feature.
H:HH (machine beeps)	This just means that the breadmaker must cool before you bake another loaf. Press the "Start/Stop" button. Open the top of the breadmaker, remove the bread pan and let the breadmaker cool about 15 minutes before baking another loaf.
L:LL (machine beeps)	This means that the room temperature is too low (59° F or less). Press the "Start/Stop" button. Place the breadmaker in a warm room and allow it to warm up.
E:EE (machine beeps)	This means that the room temperature is too high to bake bread (86° F or more). Press the "Start/Stop" button to remove the display. Place the breadmaker in a cool location before using it.

Troubleshooting Breadmaker Problems

If the breadmaker does not function as you think it should, review the chart below for some possible solutions.

Breadmaker Problem	Solution
You see smoke or smell a burning odor from the back of the machine.	Ingredients have spilled out of the bread pan and into the machine itself. Stop the breadmaker and allow it to cool off. Clean the breadmaker before using it again. Please see “Taking Care of Your Bread Machine” on page 30.
The dough does not mix.	Make sure the baking pan and kneading blade are properly installed in the machine.

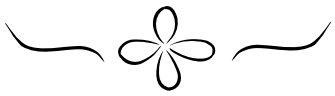
Troubleshooting Baking Problems

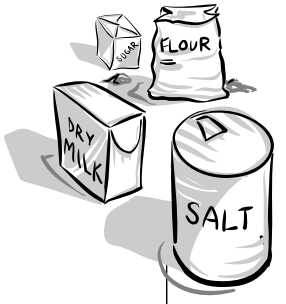
If your bread does not turn out the way you expected or has some characteristic you don’t care for, review the chart below for some possible solutions.

Baking Problem	Solution
The sides of the bread collapse and the bottom of the bread is damp.	There are several possible solutions. The bread may have been left in the bread pan too long after baking. Remove the bread from the pan sooner and allow it to cool. Try using more flour (a teaspoon at a time), or less yeast (1/4 teaspoon at a time), or less water or liquid (a teaspoon at a time). This could also be the result of forgetting to add salt to the recipe.

Baking Problem, continued	Solution
The bread has a heavy, thick texture.	Try using less flour (a teaspoon at a time), or more yeast (1/4 teaspoon at a time). This could also be the result of using old flour or the wrong type of flour for the recipe.
The bread is not baked completely in the center.	Try using more flour (a teaspoon more at a time), or less water or liquid (a teaspoon less at a time). Do not lift the lid too often during baking.
The bread has a coarse or holey texture.	This is usually the result of forgetting to add salt to the recipe.
The bread rose too much.	Try using less yeast (1/4 teaspoon less at a time). This could also be the result of forgetting to add salt to the recipe or forgetting to put the kneading blade into the baking pan.
The bread did not rise enough.	There are several possible solutions. Try using less flour (a teaspoon less at a time), more yeast (1/4 teaspoon more at a time), or less water (a teaspoon less at a time). This could also be the result of: • forgetting to add salt to the recipe, • using old flour or the wrong kind of flour for the recipe, • using old yeast, • or not using hot water (except for the EXPRESSBAKE™ cycles).

Baking Problem, continued	Solution
The bread has a floured top.	This is usually a result of using too much flour or not enough water. Try using less flour (a teaspoon less at a time), or try using more yeast (1/4 teaspoon less at a time).
The bread is too brown.	This is usually the result of adding too much sugar to the recipe. Try using less sugar (1 Tbsp. at a time). You can also try selecting a lighter crust color selection.
The bread is not brown enough.	This is usually the result of repeatedly lifting the lid of the bread machine or leaving the lid open while the bread is baking. Be sure the lid is shut while the breadmaker is in operation.





Recipes

Basic Setting Recipes

Basic Bread Machine Stages

For the basic cycle you can expect the following things to happen as the timer counts down to zero.

To begin: The dough is kneaded for the first time. (10 minutes)

At 2:50: The dough begins to rise. (20 minutes)

At 2:30: The dough is kneaded for the second time. (15 minutes)

At 2:15: The dough continues to rise. (20 minutes)

At 1:55: The dough is “punched down.” (30 seconds)

At 1:55: The dough rises for the final time. (55 minutes)

At 1:00: The bread begins to bake. (60 minutes)

At 0:00: The bread is finished.

Traditional White Bread

1.5 pound loaf	2 pound loaf
1 cup and 2 tablespoons water	1 and 1/3 cups water
1 tablespoon butter or margarine	4 teaspoons butter or margarine
1 3/4 teaspoons salt	2 teaspoons salt
3 cups bread flour	4 cups bread flour
1 tablespoon dry milk	4 teaspoons dry milk
2 tablespoon sugar	2 tablespoons sugar
2 3/4 teaspoons active dry yeast	2 teaspoons active dry yeast

1) Measure and add liquid ingredients to the bread pan.
2) Measure and add dry ingredients (except yeast) to the bread pan.
3) Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4) Snap the baking pan into the breadmaker and close the lid.
5) Press “Select” button to choose the Basic setting.
6) Press the “Crust Color” button to choose light, medium or dark crust.
7) Press the “Start/Stop” button.

Garlic-Herb Bread

1.5 pound loaf	2 pound loaf
1 and 1/4 cups water	1 and 1/2 cups water
1 tablespoon margarine or butter, softened	4 teaspoons margarine or butter softened
2 cloves of garlic, crushed	2 cloves of garlic, crushed
3 and 1/4 cups bread flour	4 cups bread flour
2 tablespoons sugar	2 tablespoons sugar
1 and 1/2 teaspoons salt	2 teaspoons salt
1/2 teaspoon dried rosemary leaves	1/2 teaspoon dried rosemary leaves
1/4 teaspoon dried thyme leaves	1/4 teaspoon dried thyme leaves
1/4 teaspoon dried basil leaves	1/4 teaspoon dried basil leaves
1 and 1/2 teaspoons yeast	1 and 3/4 teaspoons yeast

1) Measure and add liquid ingredients to the bread pan.
2) Measure and add dry ingredients (except yeast) to the bread pan.
3) Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4) Snap the baking pan into the breadmaker and close the lid.
5) Press “Select” button to choose the Basic setting.
6) Press the “Crust Color” button to choose light, medium or dark crust.
7) Press the “Start/Stop” button.

Favorite Potato Bread

2 pound loaf

1 and 1/2 cups water

2 tablespoons butter or margarine (softened)

2 teaspoons salt

4 cups bread flour

4 teaspoons sugar

1/2 cup instant potato flakes

2 and 1/2 teaspoons active dry yeast

1) Measure and add liquid ingredients to the bread pan.
2) Measure and add dry ingredients (except yeast) to the bread pan.
3) Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4) Snap the baking pan into the breadmaker and close the lid.
5) Press “Select” button to choose the Basic setting.
6) Press the “Crust Color” button to choose light, medium or dark crust.
7) Press the “Start/Stop” button.

South of the Border Bread

1.5 pound loaf

1 cup water

2/3 cup frozen whole kernel corn, thawed

2 tablespoons margarine or butter, softened

2 tablespoons canned chopped green chilies

3 and 1/4 cups bread flour

1/3 cup cornmeal

2 tablespoons sugar

1 and 1/2 teaspoons salt

1 and 3/4 teaspoons yeast

2 pound loaf

1 cup water

1 cup frozen whole kernel corn, thawed

2 tablespoons margarine or butter, softened

2 tablespoons canned chopped green chilies

4 cups bread flour

1/2 cup cornmeal

2 tablespoons sugar

1 and 1/2 teaspoons salt

2 teaspoons yeast

1) Measure and add liquid ingredients to the bread pan.
2) Measure and add dry ingredients (except yeast) to the bread pan.
3) Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4) Snap the baking pan into the breadmaker and close the lid.

5) Press “Select” button to choose the Basic setting.
6) Press the “Crust Color” button to choose light, medium or dark crust.
7) Press the “Start/Stop” button.

Caraway - Rye Bread

1.5 pound loaf

1 and 1/4 cups water
1 tablespoon margarine or butter, softened
2 and 1/2 cups bread flour
3/4 cup rye flour
2 tablespoons dry milk
2 tablespoons sugar
1 and 1/2 teaspoons salt
1/2 teaspoon caraway seed
2 and 1/2 teaspoon yeast

2 pound loaf

1 and 1/3 cups water
4 teaspoons margarine or butter, softened
3 cups bread flour
1 cup rye flour
2 tablespoons dry milk
3 tablespoons sugar
1 and 1/2 teaspoons salt
1/2 teaspoon caraway seed
2 and 1/2 teaspoon yeast

1) Measure and add liquid ingredients to the bread pan.
2) Measure and add dry ingredients (except yeast) to the bread pan.
3) Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4) Snap the baking pan into the breadmaker and close the lid.
5) Press “Select” button to choose the Basic setting.
6) Press the “Crust Color” button to choose light, medium or dark crust.
7) Press the “Start/Stop” button.

Onion Bread

1.5 pound loaf

1 cup plus 2 tablespoons water
1/2 cup chopped onion
1 tablespoon margarine or butter, softened
3 and 1/4 cups bread flour
2 tablespoons sugar
1 tablespoon dry milk
1 and 1/2 teaspoon salt
2 1/2 teaspoons yeast

2 pound loaf

1 and 1/4 cup water
2/3 cup chopped onion
4 teaspoons margarine or butter, softened
4 cups bread flour
2 tablespoons sugar
4 teaspoons dry milk
2 teaspoons salt
2 teaspoons yeast

1) Measure and add liquid ingredients to the bread pan.2) Measure and add dry ingredients (except yeast) to the bread pan.
3) Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4) Snap the baking pan into the breadmaker and close the lid.
5) Press “Select” button to choose the Basic setting.
6) Press the “Crust Color” button to choose light, medium or dark crust.
7) Press the “Start/Stop” button.

Parmesan-Pepper Bread

1.5 pound loaf	2 pound loaf
1 cup and 2 tablespoons water	1 and 1/2 cups water
1 tablespoon olive or vegetable oil	4 teaspoons olive or vegetable oil
3 and 1/4 cups bread flour	4 cups bread flour
1/2 cup grated Parmesan cheese	2/3 cup grated Parmesan cheese
1 tablespoon sugar	4 teaspoons sugar
1 teaspoon salt	1 and 1/2 teaspoon salt
3/4 teaspoon freshly ground black or green peppercorns	1 teaspoon freshly ground black or green peppercorns
1 and 3/4 teaspoons yeast	2 teaspoons yeast

1) Measure and add liquid ingredients (including sourdough starter) to the bread pan.
2) Measure and add dry ingredients (except yeast) to the bread pan.
3) Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4) Snap the baking pan into the breadmaker and close the lid.
5) Press “Select” button to choose the Basic setting.
6) Press the “Crust Color” button to choose light, medium or dark crust.
7) Press the “Start/Stop” button.

Cheddar-Chive Bread

1.5 pound loaf

1 and 1/4 cup water

3 and 1/4 cups bread flour

1 and 1/4 cups shredded cheddar cheese

1/4 cup chopped fresh or freeze dried chives

2 tablespoons sugar

3/4 teaspoon salt

1 teaspoon yeast

2 pound loaf

1 and 1/4 cup water

4 cups bread flour

1 cup shredded cheddar cheese

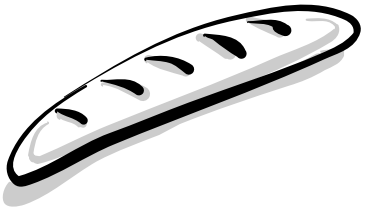
1/4 cup chopped fresh or freeze dried chives

2 tablespoons sugar

1 teaspoon salt

1 and 3/4 teaspoons yeast

1) Measure and add liquid ingredients (including sourdough starter) to the bread pan.
2) Measure and add dry ingredients (except yeast) to the bread pan.
3) Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4) Snap the baking pan into the breadmaker and close the lid.
5) Press “Select” button to choose the Basic setting.
6) Press the “Crust Color” button to choose light, medium or dark crust.
7) Press the “Start/Stop” button.



French Setting Recipes

French Bread Machine Settings

For the French bread cycle you can expect the following things to happen as the timer counts down to zero.

To begin: The dough is kneaded for the first time. (18 minutes)

At 3:32: The dough begins to rise. (40 minutes)

At 2:52: The dough is kneaded for the second time. (22 minutes)

At 2:30: The dough continues to rise. (20 minutes)

At 2:10: The dough is “punched down.” (30 seconds)

At 2:10: The dough rises for the final time. (65 minutes)

At 1:05: The bread begins to bake. (65 minutes)

At 0:00: The bread is finished.

Classic French Bread

1.5 pound loaf	2 pound loaf
1 cup and 2 tablespoons water	1 and 1/3 cups water
2 teaspoons margarine or butter softened	2 teaspoons margarine or butter softened
3 and 1/4 cup bread flour	4 cups bread flour
1 tablespoon sugar	5 teaspoons sugar
1 and 1/2 teaspoons salt	1 and 1/2 teaspoons salt
1 and 3/4 teaspoons yeast	2 and 1/2 teaspoons yeast

1) Measure and add liquid ingredients to the bread pan.
2) Measure and add dry ingredients (except yeast) to the bread pan.
3) Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4) Snap the baking pan into the breadmaker and close the lid.
5) Press “Select” button to choose the French setting.
6) Press the “Crust Color” button to choose light, medium or dark crust.
7) Press the “Start/Stop” button.



Sweet Setting Recipes

Sweet Bread Machine Stages

For the sweet bread cycle you can expect the following things to happen as the timer counts down to zero:

At 2:50: The dough is kneaded for the first time. (10 minutes)

At 2:40: The dough begins to rise. (5 minutes)

At 2:35: The dough is kneaded for the second time. (20 minutes)

At 2:15: The dough continues to rise. (30 minutes)

At 1:45: The dough is “punched down.” (30 seconds)

At 1:45: The dough rises for the final time. (55 minutes)

At 0:50: The bread begins to bake. (50 minutes)

At 0:00: The bread is finished.

Apple-Spice Bread

1.5 pound loaf	2 pound loaf
1 and 1/4 cup water	1 and 1/2 cups water
2 tablespoons margarine or butter, softened	2 tablespoons margarine or butter, softened
3 and 1/4 cups bread flour	4 cups bread flour
2 tablespoons sugar	2 and 1/2 tablespoons sugar
2 tablespoons dry milk	2 tablespoons dry milk
1 and 1/2 teaspoons salt	2 teaspoons salt
2 teaspoons apple-pie spice	1 tablespoon apple-pie spice
1 and 1/2 teaspoons yeast	2 and 1/4 teaspoons yeast
Mix-Ins	Mix-Ins
1/2 cup cut up dried apples	2/3 cup cut up dried apples

1) Measure and add liquid ingredients to the bread pan.
2) Measure and add dry ingredients (except yeast) to the bread pan.
3) Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4) Snap the baking pan into the breadmaker and close the lid.
5) Press “Select” button to choose the Sweet setting.
6) Press the “Crust Color” button to choose light, medium or dark crust.
7) Press the “Start/Stop” button.

When the bread machine beeps during the kneading cycle, raise the lid and sprinkle the dried apples in, a few at a time, until they are kneaded with the dough.

Cinnamon-Raisin Bread

1.5 pound loaf	2 pound loaf
1 and 1/4 cup water	1 and 1/2 cups water
2 tablespoons margarine or butter, softened	2 tablespoons margarine or butter, softened
3 and 1/4 cup bread flour	4 cups bread flour
1/4 cup sugar	1/4 cup sugar
1 and 1/2 teaspoon salt	2 teaspoons salt
1 teaspoon ground cinnamon	1 and 1/4 teaspoons ground cinnamon
2 teaspoons yeast	2 and 1/4 teaspoons yeast
Mix-Ins	Mix-Ins
3/4 cup raisins	3/4 cup raisins

1) Measure and add liquid ingredients to the bread pan.
2) Measure and add dry ingredients (except yeast) to the bread pan
3) Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4) Snap the baking pan into the breadmaker and close the lid.
5) Press “Select” button to choose the Sweet setting.
6) Press the “Crust Color” button to choose light, medium or dark crust.
7) Press the “Start/Stop” button.

When the bread machine beeps during the kneading cycle, raise the lid and sprinkle the raisins in, a few at a time, until they are kneaded with the dough.

Cranberry-Wheat Bread

1.5 pound loaf

1 cup and 2 tablespoons water
1/3 cup honey
2 tablespoons margarine or butter, softened
2 cups bread flour
1 and 1/4 whole wheat flour
1 and 1/2 teaspoons salt
1 teaspoon ground mace
2 and 1/4 teaspoons yeast
Mix-Ins
1/2 cup cranberries

2 pound loaf

1 and 1/2 cups water
4 tablespoons honey
2 tablespoons margarine or butter, softened
2 and 1/2 cups bread flour
1 and 1/2 whole wheat flour
1 and 3/4 teaspoons salt
1 teaspoon ground mace
2 and 3/4 teaspoons yeast
Mix-Ins
2/3 cup cranberries

1) Measure and add liquid ingredients to the bread pan.
2) Measure and add dry ingredients (except yeast) to the bread pan.
3) Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4) Snap the baking pan into the breadmaker and close the lid.
5) Press “Select” button to choose the Sweet setting.
6) Press the “Crust Color” button to choose light, medium or dark crust.
7) Press the “Start/Stop” button.

When the bread machine beeps during the kneading cycle, raise the lid and sprinkle the cranberries in, a few at a time, until they are kneaded with the dough.

Old Fashioned Oatmeal Bread

1.5 pound loaf

1 cup water

1/4 cup molasses

2 tablespoons margarine or butter, softened

3 cups bread flour

1/2 cup quick cooking or regular oats

2 tablespoons dry milk

1 and 1/4 teaspoons salt

1 and 3/4 teaspoons yeast

2 pound loaf

1 and 1/3 cups water

1/4 cup molasses

2 tablespoons margarine or butter, softened

4 cups bread flour

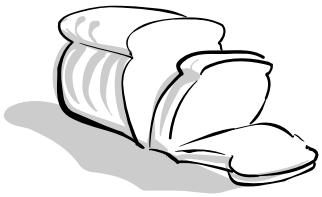
2/3 cup quick cooking or regular oats

2 tablespoons dry milk

1 and 1/4 teaspoons salt

2 teaspoons yeast

1) Measure and add liquid ingredients to the bread pan.
2) Measure and add dry ingredients (except yeast) to the bread pan.
3) Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4) Snap the baking pan into the breadmaker and close the lid.
5) Press “Select” button to choose the Sweet setting.
6) Press the “Crust Color” button to choose light, medium or dark crust.
7) Press the “Start/Stop” button.



EXPRESSBAKE™ Setting Recipes (58 Minutes)

EXPRESSBAKE™ Bread Machine Stages (58 minutes)

For the 58 minute EXPRESSBAKE™ cycle you can expect the following things to happen as the timer counts down to zero:

At 0:58: The dough is kneaded. (10 minutes)

At 0:48: The dough begins to rise. (13 minutes)

At 0:35: The dough begins to bake. (35 minutes)

At 0:00: The bread is finished.

> Important: You CANNOT use the Delay Timer for EXPRESSBAKE™ breads. You CANNOT change the crust color.

White Bread

1.5 pound loaf

1 cup and 2 tablespoons hot water (115°–125° F)
2 tablespoons oil
2 tablespoons sugar
1 teaspoon salt
3 cups bread flour
4 and 1/2 teaspoons Red Star® Quick•Rise™ yeast

2 pound loaf

1 and 1/2 cups plus 1 tablespoon hot water (115°–125° F)
3 tablespoons oil
3 tablespoons sugar
1 and 1/2 teaspoons salt
4 cups bread flour
2 tablespoons Red Star® Quick•Rise™ yeast

Important: Carefully measure the hot water and make sure it is between 115°–125° F by using a cooking thermometer.
Only use Red Star® Quick•Rise™ yeast.

1) Measure and add liquid ingredients to the bread pan.
2) Measure and add dry ingredients (except yeast) to the bread pan.
3) Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4) Snap the baking pan into the breadmaker and close the lid.
5) Press “Select” button to choose the EXPRESSBAKE™ (58 Minutes) setting.
6) Press the “Start/Stop” button.

Cheese & Rye Bread

1.5 pound loaf

1 cup and 1 tablespoon hot water (115°–125° F)
2 teaspoons oil
1 tablespoon sugar
1 teaspoon salt
2 and 1/4 cups bread flour
3/4 cup rye flour
1 tablespoon grated Parmesan cheese
1 cup shredded Cheddar cheese
4 and 1/2 teaspoons Red Star® Quick•Rise™ yeast

2 pound loaf

1 and 1/3 cups hot water (115°–125° F)
1 tablespoon oil
2 tablespoons sugar
1 and 1/2 teaspoons salt
3 cups bread flour
1 cup rye flour
2 tablespoons grated Parmesan cheese
1 and 1/4 cups shredded Cheddar cheese
2 tablespoons Red Star® Quick•Rise™ yeast

Important: Carefully measure the hot water and make sure it is between 115°–125° F by using a cooking thermometer.

Only use Red Star® Quick•Rise™ yeast.

1) Measure and add liquid ingredients to the bread pan.
2) Measure and add dry ingredients (except yeast) to the bread pan.
3) Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4) Snap the baking pan into the breadmaker and close the lid.
5) Press “Select” button to choose the EXPRESSBAKE™ (58 Minutes) setting.
6) Press the “Start/Stop” button.

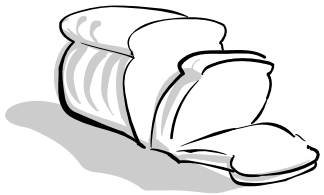
Onion Soup Bread

1.5 pound loaf	2 pound loaf
1 cup and 2 tablespoons hot water (115°–125° F)	1 and 1/2 cups hot water (115°–125° F)
2 tablespoons oil	3 tablespoons oil
2 tablespoons sugar	3 tablespoons sugar
3 cups bread flour	4 cups bread flour
2 tablespoons dry onion soup mix	3 tablespoons dry onion soup mix
4 and 1/2 teaspoons Red Star® Quick•Rise™ yeast	2 tablespoons Red Star® Quick•Rise™ yeast

Important: Carefully measure the hot water and make sure it is between 115°–125° F by using a cooking thermometer.

Only use Red Star® Quick•Rise™ yeast.

1) Measure and add liquid ingredients to the bread pan.
2) Measure and add dry ingredients (except yeast) to the bread pan.
3) Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4) Snap the baking pan into the breadmaker and close the lid.
5) Press “Select” button to choose the EXPRESSBAKE™ (58 Minutes) setting.
6) Press the “Start/Stop” button.



EXPRESSBAKE™ Setting Recipes (80 Minutes)

EXPRESSBAKE™ Bread Machine Stages (80 minutes)

For the 80 minute EXPRESSBAKE™ cycle you can expect the following things to happen as the timer counts down to zero:

At 1:20: The dough is kneaded. (20 minutes)

At 1:00: The dough begins to rise. (18 minutes)

At 0:42: The bread begins to bake. (42 minutes)

At 0:00: The bread is finished.

Potato Onion Bread 2 pound loaf

2/3 cup hot water (115°–125° F)
3 tablespoons oil
2 large eggs
1/2 cup finely chopped onions
2/3 cup baked, mashed potatoes
3 tablespoons sugar
1 and 1/2 teaspoons seasoned salt
4 cups bread flour
2 tablespoons Red Star® Quick•Rise™ yeast

Important: Carefully measure the hot water and make sure it is between 115°–125° F by using a cooking thermometer.

Only use Red Star® Quick•Rise™ yeast.

1) Measure and add liquid ingredients to the bread pan.
2) Measure and add dry ingredients (except yeast) to the bread pan.
3) Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4) Snap the baking pan into the breadmaker and close the lid.
5) Press “Select” button to choose the EXPRESSBAKE™ (80 Minutes) setting.
6) Press the “Start/Stop” button.

Beer Rye Bread 2 pound loaf

1 and 1/2 cups hot beer (115°–125° F)
1/4 cup oil
3 tablespoons packed brown sugar
1 teaspoon salt
3 cups bread flour
1 cup rye flour
1 and 1/2 tablespoons caraway seeds
3/4 teaspoons ground fennel
3/4 teaspoon fresh orange zest (finely ground orange peel)
2 tablespoons Red Star® Quick•Rise™ yeast

Important: Carefully measure the hot water and make sure it is between 115°–125° F by using a cooking thermometer.

Only use Red Star® Quick•Rise™ yeast.

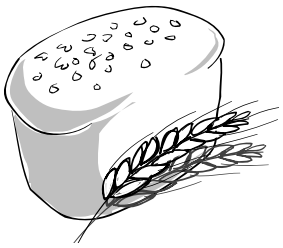
1) Measure and add liquid ingredients to the bread pan.
2) Measure and add dry ingredients (except yeast) to the bread pan.
3) Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4) Snap the baking pan into the breadmaker and close the lid.
5) Press “Select” button to choose the EXPRESSBAKE™ (80 Minutes) setting.
6) Press the “Start/Stop” button.

Oatmeal Date Bread 2 pound loaf

1 and 1/2 cups hot water (115°–125° F)
2 tablespoons oil
1/4 cup packed brown sugar
1 teaspoon salt
3 cups bread flour
1 and 1/2 cups instant oatmeal
1/2 cup finely chopped dates
2 tablespoons Red Star® Quick•Rise™ yeast

Important: Carefully measure the hot water and make sure it is between 115°–125° F by using a cooking thermometer.
Only use Red Star® Quick•Rise™ yeast.

1) Measure and add liquid ingredients to the bread pan.
2) Measure and add dry ingredients (except yeast) to the bread pan.
3) Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4) Snap the baking pan into the breadmaker and close the lid.
5) Press “Select” button to choose the EXPRESSBAKE™ (80 Minutes) setting.
6) Press the “Start/Stop” button.



Whole Wheat Setting Recipes

Whole Wheat Bread Machine Stages

For the whole wheat bread cycle you can expect the following things to happen as the timer counts down to zero:

At 3:40: The dough is kneaded for the first time. (10 minutes)

At 3:30: The dough begins to rise. (25 minutes)

At 3:05: The dough is kneaded for the second time. (20 minutes)

At 2:45: The dough continues to rise. (30 minutes)

At 2:15: The dough rises for the final time. (70 minutes)

At 1:05: The bread begins to bake. (65 minutes)

At 0:00: The bread is finished.

100% Whole Wheat Bread

2 pound loaf

1 and 2/3 cups water
2 tablespoons margarine or butter, softened
1/3 cup packed brown sugar
2 teaspoons salt
4 and 2/3 cups whole wheat flour
3 teaspoons active dry yeast

1) Measure and add liquid ingredients to the bread pan.
2) Measure and add dry ingredients (except yeast) to the bread pan.
3) Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4) Snap the baking pan into the breadmaker and close the lid.
5) Press “Select” button to choose the Whole Wheat setting.
6) Press the “Crust Color” button to choose light, medium or dark crust.
7) Press the “Start/Stop” button.

Multigrain Bread

1.5 pound loaf	2 pound loaf
3/4 cup and 2 tablespoons water	1 and 1/4 cups water
2 tablespoons margarine or butter softened	2 tablespoons margarine or butter softened
1 and 1/3 cup bread flour	2 cups bread flour
1 cup whole wheat flour	1 and 1/4 cups whole wheat flour
1/4 cup 7-grain cereal	3/4 cup 7-grain cereal
3 tablespoons packed brown sugar	1/4 cups packed brown sugar
1 and 1/4 teaspoons salt	1 and 1/2 teaspoons salt
2 and 1/2 teaspoons yeast	2 and 3/4 teaspoons yeast

1) Measure and add liquid ingredients to the bread pan.
2) Measure and add dry ingredients (except yeast) to the bread pan.
3) Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4) Snap the baking pan into the breadmaker and close the lid.
5) Press “Select” button to choose the Whole Wheat setting.
6) Press the “Crust Color” button to choose light, medium or dark crust.
7) Press the “Start/Stop” button.

Crunchy Wheat and Honey Bread

2 pound loaf

1 and 2/3 cups water

2 teaspoons butter or margarine, softened

1/4 cup honey

2 teaspoons salt

2 1/4 cup whole wheat flour

2 cups bread flour

2/3 cup toasted, slivered almonds

2 teaspoons active dry yeast

1) Measure and add liquid ingredients to the bread pan.
2) Measure and add dry ingredients (except yeast) to the bread pan.
3) Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4) Snap the baking pan into the breadmaker and close the lid.
5) Press “Select” button to choose the Whole Wheat setting.
6) Press the “Crust Color” button to choose light, medium or dark crust.
7) Press the “Start/Stop” button.

Pumpernickel Bread

1.5 pound loaf

1 cup water

1/4 cup molasses

1 tablespoon margarine or butter, softened

2 cups bread flour

1 and 1/4 cups rye flour

2 tablespoons cocoa

2 teaspoons salt

2 and 1/2 teaspoons yeast

2 pound loaf

1 and 1/4 cups water

1/4 cup molasses

4 teaspoons margarine or butter, softened

2 and 1/2 cups bread flour

1 and 1/2 cups rye flour

2 tablespoons cocoa

2 teaspoons salt

3 teaspoons yeast

1) Measure and add liquid ingredients to the bread pan.
2) Measure and add dry ingredients (except yeast) to the bread pan.
3) Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4) Snap the baking pan into the breadmaker and close the lid.

5) Press “Select” button to choose the Whole Wheat setting.
6) Press the “Crust Color” button to choose light, medium or dark crust.
7) Press the “Start/Stop” button.

Russian Black Bread (Borodinsky)

1.5 pound loaf	2 pound loaf
1 cup water	1 and 1/4 cups water
3 tablespoons dark molasses	1/4 cup dark molasses
2 tablespoons margarine or butter, softened	2 tablespoons margarine or butter, softened
1 and 1/4 cup bread flour	1 and 1/2 cups bread flour
1 cup whole wheat flour	1 and 1/3 cups whole wheat flour
1 cup rye flour	1 and 1/3 cups rye flour
1 tablespoon instant coffee granules	4 teaspoons instant coffee granules
1 and 1/4 teaspoons salt	1 and 1/2 teaspoons salt
1/2 teaspoon fennel seed, crushed	1/2 teaspoon fennel seed, crushed
2 and 1/4 teaspoons yeast	3 teaspoons yeast

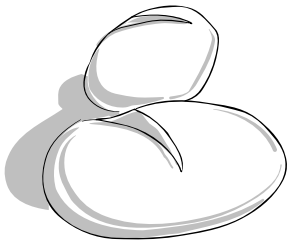
1) Measure and add liquid ingredients to the bread pan.
2) Measure and add dry ingredients (except yeast) to the bread pan.
3) Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4) Snap the baking pan into the breadmaker and close the lid.
5) Press “Select” button to choose the Whole Wheat setting.
6) Press the “Crust Color” button to choose light, medium or dark crust.
7) Press the “Start/Stop” button.

Whole Wheat Raisin-Nut Bread

1.5 pound loaf	2 pound loaf
1 and 1/4 cups water	1 and 3/4 cups plus 2 tablespoons water
2 tablespoons margarine or butter, softened	2 tablespoons margarine or butter, softened
3 cups Gold Medal whole wheat flour	4 and 2/3 cups Gold Medal whole wheat flour
3 tablespoons packed brown sugar	1/4 cup packed brown sugar
1 and 1/2 teaspoons salt	2 teaspoons salt
2 and 1/2 teaspoons yeast	3 and 1/2 teaspoons yeast
Mix-Ins	Mix-Ins
1/2 cup chopped walnuts or pecans	1/2 cup chopped walnuts or pecans
1/2 cup raisins	1/2 cup raisins

1) Measure and add liquid ingredients to the bread pan.
2) Measure and add dry ingredients (except yeast) to the bread pan.
3) Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4) Snap the baking pan into the breadmaker and close the lid.
5) Press “Select” button to choose the Whole Wheat setting.
6) Press the “Crust Color” button to choose light, medium or dark crust.
7) Press the “Start/Stop” button.

When the bread machine beeps during the kneading cycle, raise the lid and sprinkle the chopped walnuts (or pecans) and the raisins in, a few at a time, until they are kneaded with the dough.



Dough Setting Recipes

Dough Machine Stages

For the dough cycle you can expect the following things to happen as the timer counts down to zero:

At 1:30: The dough is kneaded for the first time. (20 minutes)

At 1:10: The dough continues to rise. (20 minutes)

At 0:50: The dough is “punched down.” (30 seconds)

At 0:50: The dough rises for the final time. (50 minutes)

At 0:00: The dough is finished.

Dough Instructions

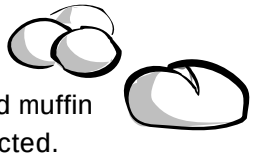
1. Put ingredients in bread pan and put the bread pan into the breadmaker.
2. Press the Select button to reach the dough setting.
3. Press “Start/Stop.” The display will begin counting down the time on the Dough/Pasta setting. When dough is ready, the unit will signal and the display will read, “0:00.”
4. Press “Start/Stop,” holding it down until you a hear a beep and the display clears.
5. To remove the bread pan, grasp the handle firmly and lift the pan out.

Note: The pan does not get hot when using the dough setting.

Preparing Dough for Baking

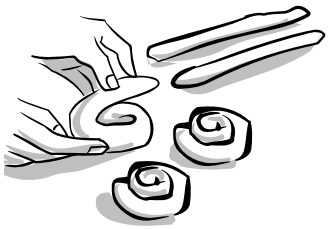
1. Lightly sprinkle all-purpose flour onto a pastry mat or board. Using a rubber spatula or wooden spoon, remove dough from the bread pan and place on lightly floured surface. Knead by hand 2 or 3 times to release the air. If the dough is easy to handle without flour, shape on a lightly oiled, clean countertop.
2. Shape dough into your favorite rolls, coffee cake, etc. (suggestions follow). Place on greased baking pan. Cover dough with a clean cloth and let rise until almost doubled in size (about 1 hour).
3. Bake as directed in the recipe. Remove from pan and cool on a wire rack or serve warm.

Variations for Shaping Dough



Easy Dinner Rolls

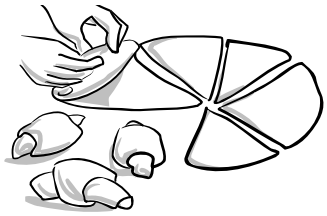
Divide dough into 12 equal pieces, shape into balls and place in greased muffin cups. Cover, let rise and bake as directed. Makes 12



Swirls

Lightly grease baking sheet. Divide dough into 10 equal pieces. On a lightly floured surface, using your hand, roll each piece into a pencil-like strand about 10 inches long. Beginning at one end of the strand, continue wrapping each piece around the center to form a

swirl. Place rolls 2 to 3 inches apart on prepared baking sheet. Cover, let rise and bake as directed. Makes 10



Butterhorns

Lightly grease baking sheet and set aside. On a lightly floured surface, roll dough into a 12-inch circle. Brush dough with melted butter. Cut into 12 wedges. To shape rolls, begin at wide end of wedge and roll towards the point. Place rolls point side down, 2 to 3 inches apart, on prepared baking sheet. Cover, let rise and bake as directed. Makes 12

Rising

To Reduce Rising Time of Dough

Preheat conventional oven to 200˚F for 5 minutes, then turn off oven. Shape dough, place on baking pan as directed and cover with a clean kitchen towel. Place dough in oven until doubled in size. This will reduce rising time by about one half.

Recipes using whole grain or unrefined flours contain less gluten and may not rise as much as those using white bread flour. As a result, these heavier breads may fall slightly in the center. This is normal and will not affect the taste of the bread. Wheat gluten can also be added to improve the shape and volume of bread made with low gluten flours.

Storing

Keeping Your Bread Fresh

There are no preservatives in your homemade bread, so store cooled loaf in a lightly sealed plastic bag. If desired, enclose a stalk of celery in the bag to keep bread fresh longer. Do not store in the refrigerator as this causes bread to dry out faster.

Bread Pretzel

All ingredients at room temperature (70˚ F–80˚ F)

2 cups bread flour

1-1/2 tsp. active dry yeast

1/4 tsp. salt

1/2 tsp. sugar

7/8 cup water

1 to 2 Tbsp. coarse (Kosher) salt

1 egg, slightly beaten

1) Measure all ingredients into bread pan, except egg and coarse salt.
2) Press “Start/Stop” to clear display.
3) Select Dough setting.
4) Press “Start/Stop.”
5) When unit signals and display reads, “0:00,” press “Start/Stop” and remove dough.
6) Preheat oven to 450˚F.
7) Divide dough into 12 pieces. Roll each into 8-inch rope. Form into pretzel shape or leave in stick shape. Place on a greased cookie sheet, brush each with beaten egg. Sprinkle with coarse salt.
8) Bake in preheated oven for 12 to 15 minutes.

Butter Rolls (no Delay Timer)

All ingredients at room temperature (70˚ F–80˚ F), except milk

2 Tbsp. sugar

1 tsp. salt

2-3/4 cups bread flour

2 tsp. active dry yeast

1/4 cup water

1 egg

3/4 to 7/8 cup milk

1/4 cup butter

1) Measure all ingredients into bread pan.
2) Select Dough setting.
3) Press “Start/Stop.”
4) When unit signals and display reads, “0:00,” press “Start/Stop” and remove dough.
5) Shape as desired (see “Variations for Shaping Dough,” pg. 61).
6) Bake at 350˚ F for 25 to 30 minutes. Makes 12 rolls.

Coffee Cake (no Delay Timer)

All ingredients at room temperature (70˚ F–80˚ F), except milk

1/4 cup sugar

1 tsp. salt

2-1/4 cups bread flour

2 tsp. active dry yeast

1 egg yolk

3/4 to 7/8 cup milk

1 Tbsp. butter or margarine

1) Measure all ingredients into bread pan.
2) Select Dough setting.
3) Press “Start/Stop.”
4) When unit signals and display reads, “0:00,” press “Start/Stop” and remove dough.
5) Pat dough into greased 9-inch round, or 5 x 7-inch oblong cake pan.
6) Add topping. Makes 1 coffee cake. (See “Topping” recipe, below.)

Topping

2 Tbsp. butter, melted

1 tsp. ground cinnamon

1/2 cup sugar

1/2 cup chopped pecans

Powdered Sugar Glaze, optional (see recipe below)

1) Drizzle butter over dough.
2) In a small bowl, mix sugar, cinnamon and nuts; sprinkle onto butter.
3) Cover; let rise in warm place about 30 minutes.
4) Bake in preheated oven (375˚ F) 20 to 25 minutes, until golden brown.
5) Cool 10 minutes in pan on rack.
6) Drizzle with powdered sugar glaze if desired. Makes enough to cover one coffee cake.

Powdered Sugar Glaze (for Coffee Cakes and Sweet Rolls)

1 cup sifted powdered sugar

1 or 2 Tbsp. water or milk

1 tsp. butter or margarine, softened

1/2 tsp. vanilla

1) In a small bowl, combine all ingredients and blend until smooth.
2) Spread or drizzle glaze on slightly warm coffee cake or sweet rolls. Makes enough to cover 1 coffee cake.

Pizza Crust

1.5 pound	2 pound
All ingredients at room temperature (70°–80° F)	All ingredients at room temperature (70°–80° F)
1/2 tsp. salt	3/4 tsp. salt
3 cups all-purpose flour	4 cups all-purpose flour
1-1/2 tsp. active dry yeast	2 tsp. active dry yeast
7/8–1 cup water	1-1/4–1-3/8 cups water
2 Tbsp. olive oil or vegetable oil	3 Tbsp. olive oil or vegetable oil

1) Combine all ingredients into bread pan.
2) Select Dough setting.
3) Press “Start/Stop.” When unit signals and display reads, “0:00,” press “Start/Stop” and remove dough.
4) Pat dough into 12 x 15-inch jelly roll pan or greased 12-inch round (1-1/2 pound recipe) or 14-inch round pizza pan (2 pound recipe).
5) Preheat oven to 400°F.
6) Spread pizza sauce over dough. Sprinkle toppings over sauce.
7) Bake 15 to 20 minutes or until crust is golden brown.

Pizza Toppings (optional)

1 cup (8 oz) prepared pizza sauce
1/2 lb. bulk pork sausage, browned and drained
1/3 cup chopped onions
1 pkg. (3–4 oz) sliced pepperoni
1 can (4 oz) mushroom stems and pieces, drained
1 cup chopped green peppers

Pasta Recipes

Basic Pasta (no Delay Timer)

All ingredients should be at room temperature (70˚–80˚ F)

2 cups all-purpose flour

1 cup semolina flour

1 tsp. salt

1 Tbsp. olive oil or vegetable oil

7/8 cup water

1) Measure all ingredients into bread pan.
2) Select Dough setting.
3) Press “Start/Stop” and allow to mix 8 to 10 minutes. Then press “Start/Stop” to cancel.
4) Remove dough and roll out on lightly floured surface. Roll to 1/8-inch thickness. Dust with flour if dough is sticky.
5) Cut into 1/8-inch strips for narrow noodles or 1/4-inch for medium noodles.
6) Cook noodles in a large pot of boiling, salted water for 10 to 15 minutes. Drain in colander.



Bake Setting Recipes (Jams and Marmalades)

Strawberry Jam (no Delay Timer)

1 cup sugar

1 Tbsp. powdered low-sugar fruit pectin

1-1/2 cups fresh strawberries, sliced

2 tsp. lemon juice

1) Combine all ingredients into bread pan.
2) Select Basic setting.
3) Press “Start/Stop.” Allow to mix 5–6 minutes, scraping sides of the pan with rubber spatula. Press “Start/Stop” to cancel.
4) Select Bake setting.
5) Press “Start/Stop.” When unit signals and display reads, “0:00,” press “Start/Stop.” Using hot pads, remove bread pan. Pour jam into containers; cover. Refrigerate to set. Makes about 3 cups.

Orange Marmalade (no Delay Timer)

1-1/4 cups sugar

2 Tbsp. powdered low-sugar fruit pectin

3 large oranges

1 lemon

1) With a vegetable peeler, shave off the bright layer of peel from one orange and the lemon; chop finely.
2) Remove and discard remaining white peel from orange and lemon.
3) Peel remaining oranges, and discard peels. Slice fruit into 1/2-inch pieces.
4) Combine chopped peels, fruit, sugar and pectin in bread pan.
5) Select Basic setting.
6) Press “Start/Stop.” Allow to mix for 5–6 minutes, scraping sides of pan with rubber spatula. Press “Start/Stop” to cancel.
7) Select Bake setting. Press “Start/Stop.” When unit signals and display reads “0:00,” press “Start/Stop.” Using hot pads, remove bread pan. Pour jam into containers; cover. Refrigerate to set. Makes about 3 cups.

Frozen Berry Jam (no Delay Timer)

1-3/4 cups sugar

1 package (10 to 12 oz) frozen berries (strawberries and raspberries are ideal)

1 pouch (3 oz) liquid fruit pectin

1 Tbsp. lemon juice

1) Combine ingredients into bread pan.
2) Select Basic setting. Press “Start/Stop.” Allow to mix 5–6 minutes, scraping sides of pan with rubber spatula. Press “Start/Stop” to cancel.
3) Select Bake setting. Press “Start/Stop.” When unit signals and display reads, “0:00,” press “Start/Stop.” Using hot pads, remove bread pan. Pour jam into containers; cover. Refrigerate to set. Makes about 3 cups.



Glazes

After rolls rise, just before baking, gently apply desired glaze with a pastry brush. Bake as directed in the recipe.

- For a shiny golden crust, use Egg Glaze or Egg Yolk Glaze.
- For a shiny chewy crust, use Egg White Glaze (crust will be lighter in color).

Egg Glaze

Mix 1 slightly beaten egg with 1 Tbsp. water or milk.

Egg Yolk Glaze

Mix 1 slightly beaten egg yolk with 1 Tbsp. water or milk.

Egg White Glaze

Mix 1 slightly beaten egg white with 1 Tbsp. water.

Note: To keep unused egg yolk fresh for several days, cover with cold water and store in refrigerator in a covered container.

Garlic Butter

Mix: 1/4 cup margarine or butter, softened
1/8 tsp. garlic powder

Herb-Cheese Butter

Mix: 1/4 cup margarine or butter, softened
1 Tbsp. grated Parmesan cheese
1 tsp. chopped fresh parsley
1/4 tsp. dried oregano leaves
Dash of garlic salt

Italian Herb Butter

Mix: 1/4 cup margarine or butter, softened
1/2 tsp. Italian seasoning
Dash of salt

Choco-Banana Spread

Mix: 1/3 cup mashed ripe banana
1/2 cup semi-sweet chocolate chips, melted

Ham and Swiss Spread

Mix:
- 1 package (3 oz) cream cheese, softened
- 2 Tbsp. finely chopped, fully cooked, smoked ham
- 1 Tbsp. shredded Swiss cheese
- 1/2 tsp. prepared mustard

Herb-Cream Cheese Spread

Mix:
- 1 container (4 oz) whipped cream cheese
- 1 tsp. chopped fresh or 1/2 tsp. dried dill weed
- 1 small clove garlic, finely chopped

Honey-Walnut Spread

Mix:
- 1 package (3 oz) cream cheese, softened
- 1 Tbsp. chopped walnuts
- 2 tsp. honey

Ripe Olive Spread

Cover and mix in food processor or blender until slightly coarse:
- 1-1/2 cups pitted, ripe olives
- 3 Tbsp. olive oil
- 3 Tbsp. capers, drained
- 3 flat anchovy fillets, drained
- 1 tsp. Italian seasoning
- 2 cloves garlic

Browned Butter Glaze

- 2 Tbsp. margarine or butter
- 2/3 cup powdered sugar
- 1/2 tsp. vanilla
- 3 to 4 tsp. milk

Heat margarine in a 1-quart saucepan over medium heat until light brown; cool. Stir in powdered sugar and vanilla. Stir in milk until smooth and thin enough to drizzle.

Cinnamon Glaze

Mix until thin enough to drizzle:
- 1/2 cup powdered sugar
- 1/4 tsp. ground cinnamon
- 1-1/2 to 2 tsp. water

Citrus Glaze

Mix until thin enough to drizzle:
- 1/2 cup powdered sugar
- 1 tsp. grated lemon or orange peel
- 1-1/2 to 2 tsp. lemon or orange juice

Creamy Vanilla Glaze

Mix until thin enough to drizzle:
- 1/2 cup powdered sugar
- 1/4 tsp. vanilla
- 1-1/2 to 2 tsp. milk

Index

0:00 (display message) 33

A

altitude, effect on baking 27

B

Bake setting
  description 15
  recipes 67
baking pan 2, 9, 11, 17, 20, 22, 31
baking problems, troubleshooting 34
Basic setting
  description 14
  recipes 37
breadmaker problems, troubleshooting . .34
button
  Crust Color 9, 13, 17
  Select 12
  Start/Stop 10, 14
  Timer Set 13

C

cleaning
  baking pan 31
  general 30
  kneading blade 31
Crust Color button 9, 13, 17

D

Delay Timer 13, 17, 23
Display
  description 13
  information, understanding 33
  messages 33
    0:00 33
    E:EE 33
    H:HH 33
    L:LL 33
Dough/Pasta setting
  description 15
  recipes 63
doughball, consistency of 26

E

E:EE (display message) 33
EXPRESSBAKE™ (58 minutes)
  breadmaker flour, using for 18
  description 16
  recipes 49
  salt, using in 18
  tips and hints 18
  using 16
  yeast, fast rising for 18, 20
EXPRESSBAKE™ (80 minutes)
  breadmaker flour, using for 18
  description 16
  recipes 52
  salt, using in 18
  tips and hints 18
  using 16
  yeast, fast rising for 18, 20

F

flour 4, 18, 26
French setting
  description 14
  recipes 43

G

glazes, recipes 69

H

H:HH (display message) 33
heating element 30
hints and tips, breadmaking 25

I

ingredients 4
  dry 5, 26
  flour 18, 26
  fresh, using 25
  order to add 5, 26
  salt 8, 18
  wet 5, 18, 26
  yeast 5, 8, 18, 26

K

Keep Warm setting 11, 21
kneading blade 3, 11, 22, 31

L

L:LL (display message) 33

M

measurement conversions 29
measuring tips 5, 25

P

power outage, restarting after a 32

R

restarting after a power outage 32

S

safeguards, important ii
salt 8, 18
Select button 12, 21
settings
- Bake 15
- Basic 14
- Dough/Pasta 15
- EXPRESSBAKE™ (58 min.) setting . .15
- EXPRESSBAKE™ (80 min.) setting . .15
- French 14
- Sweet 15
- Whole Wheat 14

Start/Stop button 10, 14, 24
storing your breadmaker 31
Sweet setting
- description 15
- recipes 45

T

Timer Set buttons 13, 24
tips and hints, breadmaking 25
troubleshooting
- baking problems 34
- breadmaker problems 34
- power loss 32

W

warranty 74
Whole Wheat setting
- description 14
- recipes 55

Y

yeast
- adding 5, 8, 20
- fast rising 18
- freshness, testing for 26

Recipe Index

Basic Setting 37
- Caraway Rye 40
- Cheddar-Chive Bread 42
- Favorite Potato Bread 39
- Garlic-Herb Bread 38
- Onion Bread 40
- Parmesan-Pepper Bread 41
- South of the Border Bread . .39
- Traditional White Bread 38

French Setting 43
- Classic French Bread 44

Sweet Setting 45
- Apple Spice Bread 46
- Cinnamon-Raisin Bread 46
- Cranberry-Wheat Bread 47
- Old Fashioned Oatmeal Bread 48

EXPRESSBAKE™ Setting (58 Minutes) 49
- Cheese & Rye Bread 50
- Onion Soup Bread 51
- White Bread 50

EXPRESSBAKE™ Setting (80 Minutes) 52
- Beer Rye Bread 53
- Oatmeal Date Bread 54
- Potato Onion Bread 53

Whole Wheat Setting 55
- 100% Whole Wheat Bread . . .56
- Crunchy Wheat and Honey Bread 57
- Multigrain Bread 56
- Pumpernickel Bread 57
- Russian Black Bread 58
- Whole Wheat Raisin-Nut Bread 58

Dough/Pasta Setting 60
- Basic Pasta 66
- Bread Pretzel 63
- Butter Rolls 63
- Coffee Cake 64
  - Powdered Sugar Glaze . .64
  - Topping 64
- Pizza Crust 65
  - Pizza Toppings 65

Bake Setting 67
- Frozen Berry Jam 68
- Orange Marmalade 68
- Strawberry Jam 67

Glazes 69
- Browned Butter Glaze 70
- Choco-Banana Spread 69
- Cinnamon Glaze 70
- Citrus Glaze 70
- Creamy Vanilla Glaze 70
- Egg Glaze 69
- Egg White Glaze 69
- Egg Yolk Glaze 69
- Garlic Butter 69
- Ham and Swiss Spread 70
- Herb-Cheese Butter 69
- Herb-Cream Cheese Spread 70
- Honey-Walnut Spread 70
- Italian Herb Butter 69
- Ripe Olive Spread 70

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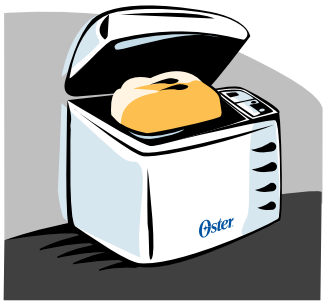
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